



Code:	08-021 - 08-024		Pcs/B	6 - 6
Format:	1/1 - 3/1	Tin	Portions:	8-10 - 26-28
Net weight:	800g - 2500g		MPT:	36 months

Main Ingredients

Wild mushrooms (*Boletus edulis*), sunflower oil, onion, garlic, pepper, natural flavourings.

Organoleptic Characteristics

Colour: typical of Wild mushroom, light brown with variations of nuances depending on the presence of stems or heads.

Taste and Smell: this product has a delicate and light taste, in which the smell of Wild mushroom is evident and neat, without strange tastes or smells.

Look and Texture: The product has carefully cut pieces of variable dimensions. The texture is typical of quality Wild mushroom: compact and fleshy.

Instructions fo Preservation

Store the tins in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) and consume within a few days. Oil addition can only protect from air oxidation and mould formation but it does not guarantee the safe storage of the opened product.

Nature and Characteristics of the Product

The product includes exclusively chosen mushrooms of European and Asian origin. The raw materials, checked on their acceptance, are always carefully chosen and valued as appropriate only after severe checks: This allows to obtain a product with a high quality standard that is constant in time. **Wild mushrooms in pieces are also available in the MAXI Performance (MAXI RESA) version (cod. 08-031 for format 1/1 and cod. 08-032 for format 3/1), in which the smell and perfume of Wild mushroom emerge in a more definite way thanks to the abundant cream that is made out of dried mushrooms and ensures an higher number of portions.**

Why Buy this Product?

Wild mushroom in pieces has always been a point of force for Ginos, thanks to its excellent quality/price ratio. The versatility of this product is made possible by the cooking procedure without tomato, which allows the chefs to personalise the product with herbs and aromas according to their taste. The homogeneous cut allows a constant check of the portions' number. This product is ideal to vary recipes and create menus counting on quality and immediate practicality, which allow the customer to spare the long processing time necessary for fresh mushrooms. Furthermore, the chance of using the product all through the year is priceless. The 1 kg tin is very practical thanks to its easy opening.

Concerned Customers

Restaurants, pizzerias, hotels, refuges, wine bars, sandwich bars and bruschetterias are certainly the main target to address, taking into account its high practicality of use.

Way to use

This product is suitable for the most various uses although the best results are obtained when it is used as a seasoning for main courses, garnishing for pizzas and for sandwiches. Because of the high number of portions, which is superior to the average, it can be an excellent filling for omelettes and vole-au-vents.

Chef's Ideas and Suggestions

Pizza Delight – after rolling out the dough for pizza, garnish as follows: spread homogeneously a teaspoonful of Ginos' "Grancrema di Funghi Porcini e Tartufi", adding slivers of parmesan, mozzarella or Brie cheese and finally the Wild mushrooms in pieces. Put in the oven and, when it is cooked, spread some minced parsley.